

## **Historic, archived document**

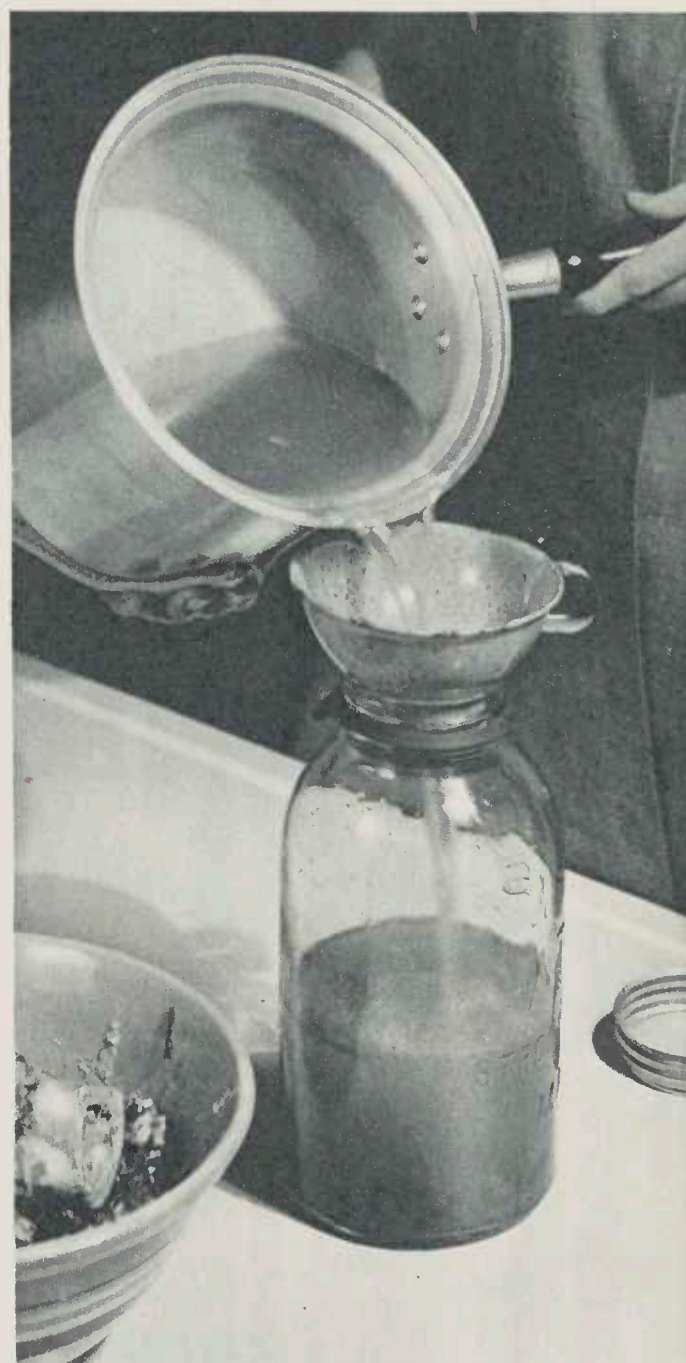
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# COOKED MEAT, POULTRY, and FISH



- Cool cooked meats quickly.
- Cover well.
- Keep cold.



- Pour soup, broth or stew into jar.... cool quickly.... cover.... keep cold.
- Left standing in the kitchen it makes a 'Happy Hunting Ground' for bacteria.

- Cut meats for salad and sandwiches just before using.
- Meat spreads and salads should be kept very cold until served.



**FIGHT FOOD WASTE** *in the home*

BUREAU OF HOME ECONOMICS  
U. S. DEPARTMENT OF AGRICULTURE